

**Claims**

1. A method for producing from potatoes a vacuum packed pre-boiled potato product, comprising:

5        a. removing the peel from the potatoes,  
          b. contacting the potatoes with an aqueous solution comprising an effective amount of a starch-degrading enzyme, and  
          c. vacuum packaging the enzyme-treated potatoes

10        wherein the enzyme-treated potatoes are boiled before or after step (c) to produce a vacuum packed pre-boiled potato product.

2. The method of claim 1, wherein the starch degrading enzyme is an alpha-amylase.

3. The method of claims 1-2, wherein the alpha-amylase is derived from *Aspergillus* sp., preferably from *Aspergillus oryzae* or *Aspergillus niger*, or from *Bacillus* sp., preferably from *Bacillus licheniformis*.

15        4. The method of any of claims 1-3, further comprising cutting the peeled potatoes into pieces, such as slices or strips.

5. A vacuum packed pre-boiled potato product obtained by the method of any of claims 1-4.